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AG Cnossen, TJ Siebenmorgen - *Trans. ASAE*, 2000 - [asae.frymulti.com](#)

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K Sakurai, T Maegawa, T Takahashi - *Polymer*, 2000 - Elsevier

... may be considered; it is well known that the **glass transition temperature** decreases with ... effect cannot be admitted in our case since the **moisture** content of ...

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... I- 0 1 0 2 0 3 0 **Moisture** Content (% DB) Figure 3. **Glass transition temperature** vs **moisture** content for vegetables and lactose/amioca/lysine model system. ...

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... Table 2. Aspartame Stability in PVP Systems As Influenced by Water Activity (uw), **Moisture**, and **Glass Transition Temperature** (T_g) state of rate constant ...

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... Collapse in amorphous materials is usually related to **glass transition**, which in turn depends on **temperature** and **moisture** content. ...

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DEPENDENCE OF COMPACTION ON THE GLASS TRANSITION TEMPERATURE OF THE BINDER

PHASE

R DIMILIA - AM. CERAM. SOC. BULL. Am. Ceram. Soc. Bull., 1983 - [csa.com](#)

... strength of powder granules decreased markedly when the concentration of adsorbed **moisture** was sufficient to lower the **glass transition temperature** (T_g) of the ...

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... The **glass transition temperature** (T_g) of amorphous and native potato starch with 16% **moisture** was investigated by means of DSC. The ...

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... demonstrate how this model can be used to create three-dimensional displays of stiffness-**temperature-moisture** relationships at and around the **glass transition**. ...

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